



THE GAMEKEEPER'S INN

LONG ASHES PARK

Evening Menu

NIBBLES

Warm bread board, marinated olives, olive oil and balsamic vinegar
(V, VG) - **£7.50**

Marinated mixed olives (V, VG, GF) - **£5.50**

Toasted spiced mixed nuts (V, VG, GF) - **£5.00**

Homemade garlic and rosemary focaccia bread (V) - **£5.00**
Add cheese - £1.50

SHARING PLATES

Baked camembert studded with rosemary and garlic served with homemade focaccia and sticky red onion marmalade (V) - **£12.50**

Gamekeeper's platter: tempura vegetables, Asian-style pork belly bites, king prawn and crayfish cocktail and chicken rillettes - **£14.95**

Staying with us on the Dinner, Bed and Breakfast package?

Enjoy two courses from our menu; choose a starter and a main course, or a main course and dessert. A £5 supplement applies to the sirloin steak and the cheese board.

Dishes marked V are vegetarian, VG are vegan, GF are gluten free. Dishes marked VGA or GFA can be adapted to make them vegan or gluten free. If you have a food allergy or special dietary requirement, please speak to a member of our team before placing your order. While we do our best to reduce the risk of cross-contamination, we cannot guarantee that any of our dishes are free from allergens.



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STARTERS

Soup of the day served with warm bread and butter (V, VG, GFA) - **£6.50**

Chicken rillettes served with toasted bread, chilli and chorizo butter and a dressed salad (GFA) - **£7.50**

Tempura vegetables with a honey and soy dipping sauce (V) - **£6.95**

Asian-style pork belly bites sprinkled with sesame and spring onion, served on a bed of Asian slaw (GF) - **£8.00**

King prawn and crayfish cocktail with Marie Rose sauce, roast lemon gel, brown bread and butter (GFA) - **£8.50**

Grilled goat's cheese and beetroot salad, sticky red onion marmalade, pine nut and balsamic dressing (V, GF) - **£7.25**

MAINS

Garlic and herb marinated chicken breast and a mini chicken pie with creamy mashed potato, carrots, seasonal greens and Madeira cream sauce - **£17.50**

Garden risotto with asparagus spears, broad beans, garden peas, wild mushrooms, green pesto and truffle oil (V, VG, GF) - **£15.50**

Trio of locally-sourced sausages (cumberland, pork and apple, pork and leek) served with creamy mashed potato, onion gravy, seasonal greens - **£16.00**

Beer-battered haddock fillet and triple-cooked chips with classic tartare sauce, homemade mushy peas and lemon - Small **£9.50** | Large **£16.50**

Pan-fried salmon fillet and garlic and herb roasted new potatoes, tenderstem broccoli and a lemon and herb beurre blanc (GF) - **£17.50**



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Slow-braised blade of beef, horseradish mashed potato, honey roasted carrots, seasonal greens and a rich gravy (GF) - **£17.95**

Shepherd's pie; minted lamb and roasted root vegetables topped with creamy mashed potato served with seasonal greens (GF) - **£18.50**

Sweet potato and coconut curry served with red onion and courgette bhajis, basmati rice and a poppadom (V, VG, GF) - **£16.95**

Steak and ale pie with a suet pastry crust, served with hand-cut chips, mushy peas and a rich gravy - **£17.50**

King prawn and chorizo linguine in a spicy tomato sauce with rocket, parmesan and garlic bread - **£17.95**

FROM THE GRILL

6oz beef burger topped with crispy bacon, braised beef and Monterey Jack cheese, served in a brioche bun with baby gem lettuce, tomato, gherkin and sticky red onion marmalade with fries and coleslaw (GFA) - **£16.95**

Pork chop on the bone served with hand-cut chips, tomato, mushroom and a caramelised apple sauce (GF) - **£18.50**

10oz sirloin steak served with hand-cut chips, tomato, mushroom and a rocket and parmesan salad (GF) - **£27.95**

SAUCES

Peppercorn, béarnaise, blue cheese or Diane (GF) - **£3.00**



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SIDES

Triple-cooked chunky chips (V, VG, GF) - **£4.25**

French fries (V, VG, GF) - **£4.25**

Parmesan and truffle fries (V, GF) - **£4.75**

Creamy mashed potato (V, GF) - **£4.25**

Dressed salad (V, VG, GF) - **£3.75**

Seasonal greens (V, VG, GF) - **£3.75**

DESSERTS

Sticky toffee pudding with a rich toffee sauce, brown bread ice cream and a cacao nib crumb (V, GF) - **£8.00**

Triple chocolate brownie with white chocolate ice cream, raspberry and honeycomb crumb (V, GF) - **£8.00**

Mango and passion fruit cheesecake served with glazed pineapple and a coconut sorbet (V) - **£7.50**

Apple tarte tatin with a caramel sauce and cinnamon ice cream (V) - **£7.50**

Cheese board with three local cheeses, served with grapes, sticky red onion marmalade, celery and crackers (V) - **£12.50**

Ice cream and sorbet - ask your server for today's selection (V, VGA, GFA)
One scoop **£2.95** | Two scoops **£3.95** | Three scoops **£4.95**